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L26: Entry 18 of 20

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Jan 2, 1978

DERWENT-ACC-NO: 1978-04202A
 DERWENT-WEEK: 197803
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TITLE: Treating meat, poultry or fish to form good stable colour - by forming carboxy globins on surface with carbon monoxide

PATENT-ASSIGNEE:

| | |
|-----------------|-------|
| ASSIGNEE | CODE |
| TRANSFRESH CORP | TRANN |

PRIORITY-DATA: 1977US-0817184 (July 20, 1977), 1976US-0722870 (September 13, 1976)

PATENT-FAMILY:

| PUB-NO | PUB-DATE | LANGUAGE | PAGES | MAIN-IPC |
|--------------|-------------------|----------|-------|----------|
| BE 858642 A | January 2, 1978 | | 000 | |
| BR 7705996 A | June 27, 1978 | | 000 | |
| CA 1091975 A | December 22, 1980 | | 000 | |
| CA 1121648 A | April 13, 1982 | | 000 | |
| GB 1589501 A | May 13, 1981 | | 000 | |

INT-CL (IPC): A23B 4/00; A23L 1/27

ABSTRACTED-PUB-NO: BE 858642A

BASIC-ABSTRACT:

Treating fresh meat and/or poultry comprises submitting it to the effect of an atmos. sufficiently poor in oxygen for the conversion of a sensible proportion of the surface oxymyoglobin into reduced myoglobin. The treated material is then submitted to the effect of an atmos. comprising CO to convert the reduced myoglobin into carboxy myoglobin up to a depth not exceeding 9.5 mm under the meat/poultry surface.

A further process for treating fresh fish similarly converts a sensible proportion of the oxymyoglobin/oxyhaemoglobin at and under the surface into reduced myoglobin/haemoglobin and then conversion to carboxy myoglobin /carboxyhaemoglobin. A novel gas compsn. used in the process contains 0.1-3% CO, 0-10% O₂ and the rest, N₂ and CO.

The process results in a good colour, which is retained in storage.

TITLE-TERMS: TREAT MEAT POULTRY FISH FORM STABILISED COLOUR FORMING CARBOXY SURFACE CARBON

DERWENT-CLASS: D12

CPI-CODES: D03-A01; D03-A02;